

MENU GOURMAND

A minimum charge of £ 85.00 for 8 courses or £145.00 with wine matching
will be charged per person (VAT inc.)

A suggested Optional Gratuity of 12.5% will be added to the customer's bill
Our dishes do not include any genetically modified ingredients but have been
prepared in an environment in which nut or nut products are prepared and so may
contain raw egg, nut or nut products

Please advise when ordering if you suffer from any food-based allergies.

St-Jacques et cèpes rôtis, vinaigrette de betterave

*Roasted scallops and cèpes mushrooms,
beetroot vinaigrette*

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Tortellini de homard, courgettes en deux façons

Tortellini of lobster served with courgettes in two ways

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St Pierre rotit, haricot tarbais et chanterelles

Roasted John Dory, tarbais beans and chanterelles

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Escalope de foie gras poêlée, figues rôties au Banyuls

Pan fried foie gras, figs roasted with Banyuls

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Canard colvert, légumes cocotte façon Garbure, jus tranche

*Mallard, pot roasted vegetables "façon Garbure",
roasted jus*

*

Sélection de fromages français & anglais

Selection of French and British cheeses

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Rhubarbe confite, sablé pistache, sorbet feuille de citron vert

Confit rhubarb, shortbread with pistachio, lime sorbet

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Coulant au chocolat, Framboises Fraiches & Sorbet

Chocolate fondant, fresh raspberries & sorbet

Last orders : 10pm

Christophe RENOU

Head Chef

Guillaume BAILLY

Manager

WINES

Riseling 2007

Fritz Haag

(125ml)

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Thelema Sutherland 2005

Sauvignon Blanc

(125ml)

*
Domaine Talmard 2007
Mâcon Uchizy
(125ml)

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St Nicolas de Bourgeuil 2004
Bouvet-Ladubay
(125ml)

*
Ladoix 2007
Domaine Chevalier
(125ml)

*
Braucol 2006
Gaillac
(125ml)

*
Château de Calce 2007
Muscat de Rivesaltes
(75ml)

*
Quinta do Noval
10 years old Tawny Port
(75ml)